

**Amendments to the Claims:**

This listing of claims will replace all prior versions and listings of claims in the application.

**Listing of Claims:**

1. (currently amended) A multilayer edible moisture barrier suitable to separate food components having different water activities in a food product, said moisture barrier comprising:  
at least one lipid layer, wherein the at least one lipid layer comprises an edible low melting triglyceride blend having a melting point of 35°C or lower, the lipid layer including about 1 to about 35 percent of the fat crystal control agent and wherein the fat crystal control agent is an edible microparticulated high melting lipid having a melting point of 70°C or higher and a volume average particle size of less than about 10 microns; and  
at least one flexible hydrophobic barrier layer.
2. (cancel)
3. (cancel)
4. (currently amended) The moisture barrier of claim 1, wherein the lipid layer has a solid fat content of from about 50 to about 70 percent at a refrigerated storage temperature of 0°C to 5°C and at an ambient storage temperature of 15°C to 25°C suitable for the food product onto which the composition is applied.
5. (currently amended) The moisture barrier of claim 4, wherein the lipid layer has a solid fat content of from about 55 to about 70 percent at the storage temperature suitable for the food product onto which the composition is applied.
6. (currently amended) The moisture barrier of claim 5, wherein the lipid layer has a solid fat content of from about 60 to about 65 percent at the storage temperature suitable for the food product onto which the composition is applied.

7. (original) The moisture barrier of claim 1, wherein the lipid layer has a solid fat content of less than about 3 percent above 37°C.

8. (currently amended) The moisture barrier of claim 1, wherein the lipid layer has a solid fat content that changes ~~less than about~~ at least 20 percent between 20°C and 37°C.

9. (currently amended) The moisture barrier of claim 1 3, wherein the edible microparticulated high melting lipid is selected from the group consisting of stearic acid, arachidic acid, behenic acid, lignoceric acid, glyceryl monostearate, glycerol distearate, glycerol tristearate, calcium stearate, magnesium stearate, high melting sucrose polyesters, high melting fatty alcohols, high melting waxes, high melting phospholipids, and mixtures thereof.

10. (currently amended) The moisture barrier of claim 1 3, wherein the edible microparticulated high melting lipid is calcium stearate.

11. (original) The moisture barrier of claim 1, wherein the edible low melting triglyceride blend is selected from the group consisting of natural, hydrogenated, fractionated and modified coconut oil, palm kernel oil, rapeseed oil, soybean oil, palm oil, sunflower oil, corn oil, canola oil, cottonseed oil, peanut oil, cocoa butter, anhydrous milkfat, lard, beef fat, acetylated monoglyceride, and mixtures thereof.

12. (currently amended) The moisture barrier of claim 1 3, wherein the at least one lipid layer contains about 5 to about 25 percent of the edible microparticulated high melting lipid and wherein the edible microparticulated high melting lipid has a melting point of 100°C or higher and a volume average particle size of less than about 5 microns.

13. (original) The moisture barrier of claim 12, wherein the at least one lipid layer comprises about 5 to about 15 percent of the edible microparticulated high melting lipid.

14. (original) The moisture barrier of claim 1, wherein the lipid layer is about 50 microns to about 1 mm thick.

15. (original) The moisture barrier of claim 1, wherein the lipid layer further comprises a dispersion of solid particles, the solid particles selected from the group consisting of solid particles of chocolate, peanut butter, confectionery cream, and mixtures thereof.

16. (original) The moisture barrier of claim 1, wherein the flexible hydrophobic layer is selected from the group consisting of waxes, acetic acid esters of monoglycerides, succinic acids of monoglycerides, citric acid esters of monoglycerides, propylene glycol monoesters, triglycerides containing at least one C<sub>2</sub> to C<sub>4</sub> fatty acid and at least one C<sub>12</sub> to C<sub>24</sub> fatty acid, alpha crystal forming lipids, and mixtures thereof.

17. (cancel)

18. (original) The multilayer edible moisture barrier of claim 16, wherein the flexible hydrophobic layer is about 50 microns to about 1 mm thick.

19. (cancel)

20. (currently amended) A method for reducing moisture migration between food components having different water activities in a food product, said method comprising applying an edible multilayer moisture barrier between the food components, wherein the edible multilayer moisture barrier comprises at least one lipid layer comprising an edible low melting triglyceride blend having a melting point of 35°C or lower; and at least one flexible hydrophobic layer, the lipid layer including about 1 to about 35 percent of the fat crystal control agent and wherein the fat crystal control agent is an edible microparticulated high melting lipid having a melting point of 70°C or higher and a volume average particle size of less than about 10 microns.

21. (currently amended) The method of claim 20, wherein the at least one lipid layer has a solids fat content of from about 50 to about 70 percent at a refrigerated storage temperature of 0°C to 5°C and at an ambient storage temperature of 15°C to 25°C suitable for the food product onto which the composition is applied.

22. (original) The method of claim 21, wherein the at least one lipid layer has a solids fat content of from about 60 to about 65 percent.

23. (original) The method of claim 20, wherein the lipid layer has a solids fat content of less than about 35 percent above 37°C.

24. (currently amended) The method of claim 20, wherein the lipid layer has a solid fat content that changes ~~less than about~~ at least 20 percent between 20°C and 37°C.

25. (cancel)

26. (cancel)

27. (currently amended) The method of claim 26 ~~20~~, wherein the edible microparticulated high melting lipid is selected from the group consisting of stearic acid, arachidic acid, behenic acid, lignoceric acid, glyceryl monostearate, glycerol distearate, glycerol tristearate, calcium stearate, magnesium stearate, high melting sucrose polyesters, high melting fattyalcohols, high melting waxes, high melting phospholipids, and mixtures thereof.

28. (original) The method of claim 27, wherein the edible microparticulated high melting lipid is calcium stearate.

29. (original) The method of claim 20, wherein the edible low melting triglyceride blend is selected from the group consisting of natural, hydrogenated, fractionated and modified coconut oil, palm kernel oil, rapeseed oil, soybean oil, palm oil, sunflower oil, corn oil, canola oil, cottonseed oil, peanut oil, cocoa butter, anhydrous milkfat, lard, beef fat, acetylated monoglyceride, and mixtures thereof.

30. (original) The method of claim 28, wherein the edible low melting triglyceride blend is selected from the group consisting of natural, hydrogenated, fractionated and modified coconut oil, palm kernel oil, rapeseed oil, soybean oil, palm oil, sunflower oil, corn oil, canola oil, cottonseed oil,

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peanut oil, cocoa butter, anhydrous milkfat, lard, beef fat, acetylated monoglyceride, and mixtures thereof.

31. (original) The method of claim 20, wherein the at least one lipid layer contains about 5 to about 25 percent of the edible microparticulated high melting lipid and wherein the melting point of the edible microparticulated high melting lipid is about 100°C or higher and the volume average particle size of the edible microparticulated high melting lipid is about 5 microns or less.

32. (original) The method of claim 20, wherein the lipid layer is about 50 microns to about 1 mm thick.

33. (original) The method of claim 20, wherein the lipid layer further comprises a dispersion of solid particles, the solid particles selected from the group consisting of solid particles of chocolate, peanut butter, confectionery cream and mixtures thereof.

34. (original) The method of claim 20, wherein the flexible hydrophobic layer is selected from the group consisting of waxes, acetic acid esters of monoglycerides, succinic acids of monoglycerides, citric acid esters of monoglycerides, propylene glycol monoesters, triglycerides containing at least one C<sub>2</sub> to C<sub>4</sub> fatty acid and at least one C<sub>12</sub> to C<sub>24</sub> fatty acid, alpha crystal forming lipids, and mixtures thereof.

35. (original) The method of claim 34, wherein the flexible hydrophobic layer is about 50 microns to about 1 mm thick.

36. (original) The method of claim 32, wherein the flexible hydrophobic layer is selected from the group consisting of waxes, acetic acid esters of monoglycerides, succinic acids of monoglycerides, citric acid esters of monoglycerides, propylene glycol monoesters, triglycerides containing at least one C<sub>2</sub> to C<sub>4</sub> fatty acid and at least one C<sub>12</sub> to C<sub>24</sub> fatty acid, alpha crystal forming lipids, and mixtures thereof.

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37. (original) The method of claim 36, wherein the flexible hydrophobic layer is about 50 microns to about 1 mm thick.